

Dinner Menu

ZUPPE

Zuppa di Pollo 10
Shredded chicken, carrots, celery, onions

Pasta e Fagioli 10
Cannellini beans with pasta and evoo

ANTIPASTI

Polpette di Carne 14
Meatballs, fresh ricotta and provolone cheese, with marinara sauce

Arancini 14
Arborio rice, ground beef, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce

Cozze all'Anice 16
Mussels, roasted garlic, leeks, diced tomatoes and Pernod liquor with shaved fennel

Carciofini Fritti 17
Parmigiano and panko bread coated artichokes hearts, pan fried over lemon scented ricotta sauce

Vongole al Vino Bianco 17
Clams, garlic, smoked addouille sausage, evoo, diced tomatoes and white wine sauce

Broccoli di Rabe, Salsiccia e Patate 17
Broccoli rabe, sausage, potatoes sautéed with roasted garlic, evoo and parmigiano cheese

Bufala con Pomodorini e Basilico 18
Imported bufala mozzarella, ripe tomatoes, evoo, fresh basil

Guazzetto allo Scoglio 19
Shrimp, scallops, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino

Calamari Fritti 19
Calamari rings with hot or sweet marinara sauce and lemon wedges

Capesante su Ruchetta 19
Pan seared large dry sea scallops, roasted garlic mushrooms and lemon over arugula salad

Charcuterie 23
Imported prosciutto, cacciatorino, sopressata, capicola, mild and sharp and auricchio provolone, parmigiano, olive medley, marinated artichoke hearts and roasted peppers

Family Style Antipasto Caldo
(2) \$26 (4) \$45 (6) \$68
Mini crab cakes, shrimp scampi, eggplant rollatini, mozzarella in carrozza and vegetable stuffed mushrooms

INSALATE

Insalata Della Casa 12
Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, shaved parmigiano cheese

Insalata Di Cesare Cardini 12
Romaine, herbed croutons and shredded parmigiano cheese

Insalata di Ruchetta 13
Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil with Italian balsamic vinaigrette

Power Green Salad with Berries and Avocado 13
Baby arugula, kale, spinach, berries, quinoa, avocados, feta cheese and toasted pecans tossed with apple cider vinaigrette

Insalata Di Bietola Arrosto 13
Roasted red beets, baby spinach, mustard greens, orange wedges, toasted walnuts, goat cheese and orange vinaigrette

Insalata Di Pere 13
Mixed greens, pears poached in Riesling wine and vanilla bean, red onions, raisins, crumbled blue cheese, toasted almonds with white balsamic honey Dijon mustard vinaigrette

INSALATE GOURMET

Pollo Paillard 22
Pounded grilled chicken, romaine lettuce, cucumbers tomatoes, red onions, tossed with Italian vinaigrette drizzled with balsamic glaze and basil oil

Insalata con Bistecca 23
Grilled flank steak, baby arugula, radicchio, endive, diced tomatoes, cucumbers, red onions, fennel, toasted cashews, and balsamic vinaigrette and basil oil

Wedge Salad 28
Grilled salmon, iceberg lettuce, crispy bacon, shaved parmigiano with a parmigiano lemon vinaigrette

PIZZA

Thin Crust Pizza 17
San Marzano tomatoes and mozzarella
EXTRA TOPPINGS: Pepperoni, meatballs, sausage mushrooms, onions or olives – 2 per item

Pizza Margherita 19
Tomato sauce, sliced tomatoes, mozzarella and basil

Pizza Bianca 19
Ricotta, provolone, mozzarella and parmigiano with thin slices of fresh tomatoes and arugula

CARNE**Pollo Parmigiana 25**

Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini

Pollo ai Carciofi 25

Tender pieces of boneless chicken sauteed with artichoke hearts, capers, roasted garlic lemon sauce served over mashed potatoes and spinach

Pollo Milanese 26

Chicken breast coated with seasoned breadcrumbs, pan fried, topped with garden salad, tomato bruschetta and fresh mozzarella

Costoletta di Maiale Savoia 27

Grilled Hatfield reserve pork chop herb basted, served with sauteed potatoes, Italian Sausage, hot and sweet peppers and onions in a tangy roasted garlic sauce

Rollatine di Vitello 27

Veal Scaloppini filled with prosciutto, ricotta and provolone cheese in a brown mushroom sauce, over mashed potatoes

Costine di Bue 38

Slow cook short ribs with mirepoix and red wine brown sauce served over roasted potatoes and asparagus

Bistecca alla Griglia con Salsa Verde 38

Grilled 12 oz. New York steak, served with piquant Italian green sauce (chimichurri), Italian style potatoes and onions with a side of dolce gorgonzola sauce

PESCE**Salmone con di Arancia e Rafano 29**

Atlantic grilled salmon fillet, brushed with orange-horseradish marmalade served over tagliolini tossed with cilantro and pecan pesto

Sogliola Oreganata 29

Fillet of sole crusted with seasoned breadcrumbs, capers, white wine, lemon and roasted garlic sauce over escarole and braised potatoes

Dentice Grigliato 30

Grilled red snapper fillet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil

Ahi Tuna 30

Pan seared with sesame seeds, tempura fried avocado, soy, ginger and lime sauce

Zuppa di Pesce 42

Lobster tail, shrimp, sea scallops, clams, calamari, snapper fillet and PEI mussels over spaghetti

PASTA FATTA IN CASA**Lasagna of the Day 24****Penne alla Vodka 23**

Prosciutto, green peas and vodka sauce

Gnocchi di Sorrento 23

Baked potato dumplings, melted mozzarella and pink sauce

Rigatoni all 'Emiliana 23

Ground beef and tomato sauce with a hint of cream

Fusilli Caprese 23

Fresh chopped tomatoes, basil, roasted garlic and mozzarella

Fettuccine al Verde 23

Kale, spinach, parsley, basil, arugula, almonds and parmigiano cheese pesto sauce with a hint of lemon

Ravioli di Funghi 23

Mushroom filled pasta, roasted garlic and rosemary brown butter parmigiano sauce with a touch of balsamic and walnuts

Cavatelli con Ragu di Salsiccia 24

Crumbled Italian sausage, tomato sauce and fresh ricotta

Orecchiette Baresi 24

Crumbled Italian sausage, broccoli rabe, roasted garlic and evoo topped with toasted herbed breadcrumbs

Linguini alla Vongole 27

Fresh clams in a red or white sauce

~ NOT DISCOUNTED ON PASTA NIGHT ~

Spaghetti Chitarra con Gamberi e Capesante 29

Large sea scallops, shrimp, arugula, cherry tomatoes, mushrooms and roasted garlic with lemon traced sauce

~ NOT DISCOUNTED ON PASTA NIGHT ~

SIDES

~ Fries Dusted with Truffle Oil and Parmigiano 9

~ Medley Vegetables 9

~ Sautéed Spinach 11

~ Fried Zucchini 11

~ Meatballs with Marinara Sauce 11

~ Broccoli Rabe 14

~ Linguini Marinara 15

~ Parmigiano Risotto 16

PLEASE NOTE

An automatic 20% gratuity will be added to all checks